

6100-030/530 – Level 3 Advanced Technical Diploma in Professional Cookery – (450)

2023

Qualification Report

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Introduction

This document has been prepared by the Chief Examiner and Principal Moderator; it is designed to be used as a feedback tool for centres in order to enhance teaching and preparation for assessment. It is advised that this document is referred to when planning delivery and when preparing candidates for City & Guilds Technical assessments.

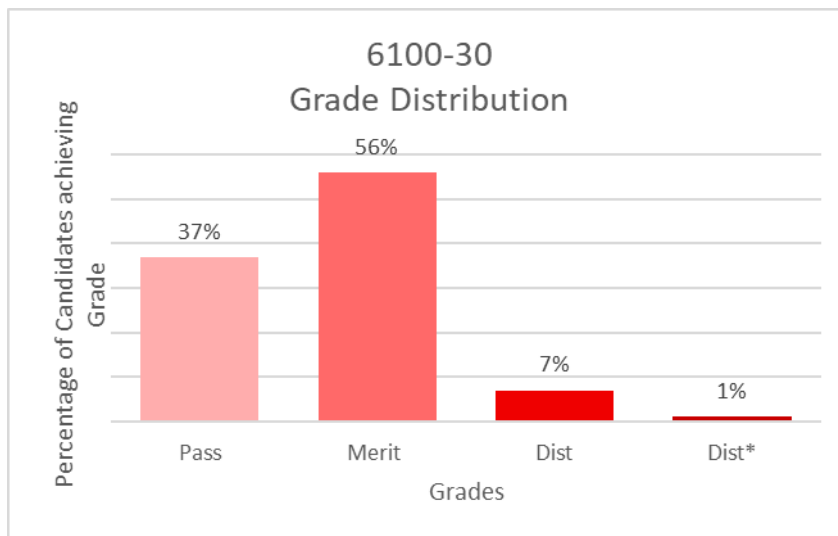
This report provides general commentary on candidate performance in both the synoptic assignment and theory exam. It highlights common themes in relation to the technical aspects explored within the assessment, giving areas of strengths and weakness demonstrated by the cohort of candidates who sat assessments in the 2022 academic year. It will explain aspects which caused difficulty and potentially why the difficulties arose.

The document provides commentary on the following assessments:

- 6100 – 030/530 Level 3 Professional Cookery – Theory exam
 - March 2023 (Spring)
 - June 2023 (Summer)
- 6100 – 031 Level 2 Professional Cookery – Synoptic Assignment

Qualification Grade Distribution

The approximate grade distribution for this qualification is shown below:



Please note City & Guilds will only report qualification grades for candidates who have achieved all of the required assessment components, including Employer Involvement, optional units and any other centre assessed components as indicated within the Qualification Handbook. The grade distribution shown above could include performance from previous years.

Theory Exam

Theory Exam – March 2023

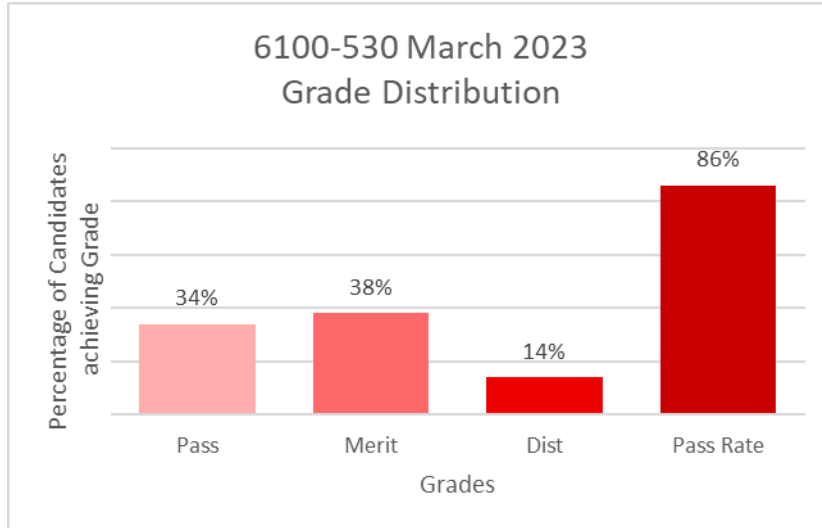
Grade Boundaries and distribution

Assessment: **6100-030/530**
Series: **March 2023 (Spring)**

Below identifies the final grade boundaries for this assessment, as agreed by the awarding panel:

Total marks available	70
Pass mark	30
Merit mark	39
Distinction mark	49

The graph below shows the approximate distributions of grades and pass rate for this assessment, it does not account for any marks that have been amended:

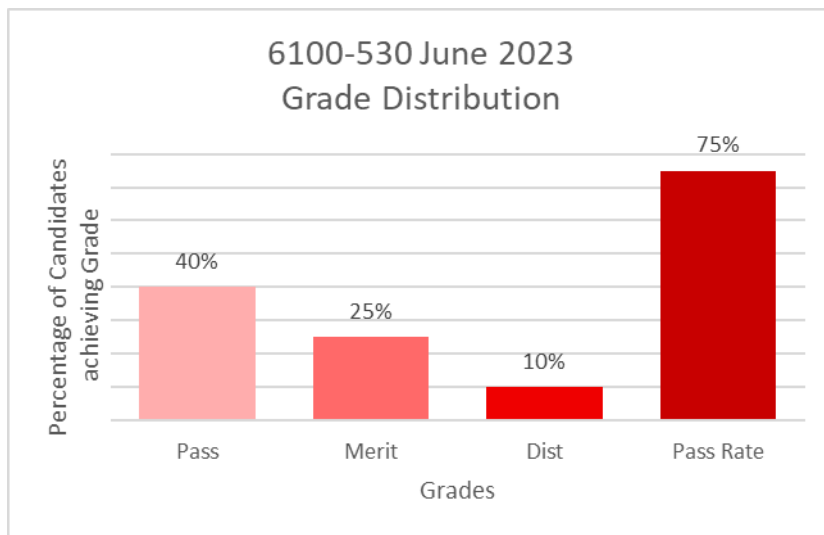


Assessment: **6100-030/530**
Series: **June 2023 (Summer)**

Below identifies the final grade boundaries for this assessment:

Total marks available	70
Pass mark	29
Merit mark	38
Distinction mark	48

The graph below shows the approximate distributions of grades and pass rate for this assessment using the above boundary marks:



Chief Examiner Commentary

6100 – 030/530 Level 3 Professional Cookery – Theory exam

Series 1 – March 2023

Candidates' overall performance showed an improvement in the March 2023 paper compared to the previous series. The paper enabled candidates to show their breadth of knowledge and understanding and be stretched and challenged. Generally, the cohort performed well across AO1 questions. Performance across AO2 questions was more mixed with a couple of topics being well answered. Candidates demonstrated better understanding of calculating dish costs and sales analysis compared to previous series. The extended response question was also well answered in the majority of cases, with some of the highest scoring responses to date. Compared to previous series, the exam paper was marginally more accessible for candidates, which in turn is reflected in the grade boundaries.

Areas that were particularly well answered by the majority of the cohort included identifying allergens linked to legal requirements, explaining items of Personal Protective Equipment (PPE), this was one of the best answered questions as candidates showed sound reasoning, and food preferences and special dietary requirements which included accurate examples. Other topics candidates answered well included purchasing considerations with many candidates achieving maximum marks, and evaluation/quality checks on products against dish requirements/standards. The candidates' responses to the calculation questions also performed better compared to previous papers.

Candidates missed opportunity to gain marks where they were unable to demonstrate recall of knowledge on the topic area of yield management. Some candidates omitted to answer the question and others provided answers that were not related to the topic. Candidates also showed weakness in understanding of different preparation methods to produce dishes, this was challenging to a large proportion of the cohort however some higher performing candidates were able to correctly identify some differences in preparation. Many candidates lost marks on the question relating to puddings because they gave examples of desserts. Teaching should focus on the difference between desserts and puddings. The question on techniques to produce a dessert was broken down into two techniques to produce a specific dessert. Candidates answered well on the area of folding but the majority struggled to gain marks for the importance of lining which was misinterpreted by candidates. Higher performing candidates were able to gain maximum marks in this area.

The extended response question required candidates to discuss and present ideas that are justified on how to make a restaurant successful again. There was an improvement in the responses compared to previous years with a significant number of the cohort answering very well. There were some examples of excellent responses, scoring highly in band 3. There were some cases where candidates had not scored particularly well across the paper, but still managed to achieve high scores in the upper area of band 2. There was a reduction in the number of candidates achieving marks in band 1, which was pleasing and a notable difference to past papers.

The extended response question provided a broad range of topics the candidates could explore in meeting the requirements of the question. Marks were lost where candidates provided basic responses that showed limited breadth and depth. For example, candidates that provided a few limited factors but not explain or justify their reasoning. Candidates who achieved higher marks were able to link back to the scenario e.g. recognising the need to change and refresh the menu to entice previous customers back to the restaurant and attract new customers. Responses were well structured, and consideration was given to a range of topics across the qualification e.g. finances, resources, matters concerning sustainability and seasonality were also discussed in many responses.

Candidates will benefit from practising examination techniques when preparing for this examination. Candidates also need to be prepared for the different types and structures of questions contained within the paper and need to be familiar with the variety of command verbs, as well as the need to read each question carefully and to respond clearly to the question given in the depth required.

Centres are reminded of the City & Guilds Technicals 'Exam Guides' available here

[Professional Cookery qualifications and training courses | City & Guilds \(cityandguilds.com\)](https://www.cityandguilds.com/uk/qualifications/technical-qualifications)

Series 2 – June 2023

The cohort of candidates performed reasonably well in many areas of the June 2023 paper. Overall, there was a good response to most questions as well as some comprehensive responses to the extended response question. Performance was largely comparable to the last couple of series with a few areas proving a significant challenge for a majority of the cohort. This was mostly in the areas of testing understanding and some level of detailed knowledge in specific areas.

Candidates answered questions requiring evidence of knowledge and recall reasonably well. For example, many candidates were able to identify aspects of kitchen design that support food safety, including the segregation of areas to prevent cross-contamination and the safe preparation of foods. However, several candidates provided answers that supported food safety but not from a kitchen design perspective. Candidates also scored well when listing storage procedures for fresh poultry and most candidates were able to identify kitchen resources, such as equipment and staff.

Areas that provided more challenge included the questions that tackled ingredients and flavourings for desserts and baked goods. Candidates struggled to identify desserts when given a key ingredient with only a few candidates able to provide a correct answer. Similarly, many candidates misinterpreted a question asking to provide a correct flavouring for a baked good, providing simply ingredients rather than flavourings.

In one of the finance questions, candidates were asked to provide examples of current liabilities. Many candidates provided examples of issues that could be a liability, such as poor staff, rather than liabilities from a financial perspective. Previous questions asking about financial terminology were often answered with similar levels of success. This question was not answered well across the cohort.

In areas testing understanding, the majority of candidates were able to explain situations where chefs would need to adapt dishes for customers. Issues such as allergies and intolerances were common answers, alongside other medical requirements and cultural and/or religious reasons.

Kitchen calculation questions asked for a range of numerical information used to calculate costs and quantities of a standardised recipe and the price per portion. Most of the cohort managed to score some marks from the 6 available, although only a few scored maximum marks. The second costing calculation question was not answered as well. This question required candidates to calculate a selling price with and without VAT. This is a familiar trend when compared to previous series.

When asked why certain methods of cookery were suited to different cuts of chicken, most candidates recognised the leanness of chicken breast and the rapid and intense nature of shallow frying, alongside the textures and flavours this produces. In the second part of the question, some candidates were able to identify the leg as a cut on the bone and from a more utilised area of the bird in terms of muscle and sinew development. This was not as well answered as the first part, across the cohort.

The cohort also struggled when asked to describe specific techniques that are used to produce deserts or puddings. Candidates were able to provide a basic summary of the process but were largely unable to produce the technical terms used to describe it. In a later part of the question, when asked to provide an example of a product or dessert where the process would be used, they achieved only a low number of marks across the cohort as few were able to follow up the first part.

Most candidates were able to answer a question on the use of specialist equipment in the production of biscuits, cakes and sponges. Many candidates identified the accuracy of weights and measures that are achieved through their use and how this is important in terms of the development of the recipe/product. Similarly comments on the use of silicone mats, their non-stick properties and the avoidance of waste from using alternatives such as baking paper, were commonly correct answers given by the cohort.

The extended response question asked the cohort to propose a restaurant concept that is on trend, with menu examples and the inclusion of the wider considerations required to make the concept a reality. Most candidates were able to provide an answer that provided a basic concept with some menu examples and some general considerations that got marks as the lower end of band 2. A minority of candidates provided a depth of response that provided a justified concept and some creative thoughts that met the brief, gaining higher marks into band 3.

As per previous years, the quality of answers to the extended response question varied considerably from the top of band one to the midpoint of band three. With the odd exception, the cohort of candidates was able to provide a good range of factors that need to be considered. Nearly all candidates were able to provide responses which were at least scoring marks at the top of band one, with many into band 2 and a minority providing detailed responses in band three.

In summary, there was comparability between the June 2022 paper, but marginally below the March 2023 series. Overall, the questions set at a similar level and covering the same topics, with a few areas causing the candidates consistent difficulties.

Centres are reminded of the City & Guilds Technicals 'Exam Guides' available here [Professional Cookery qualifications and training courses | City & Guilds \(cityandguilds.com\)](https://www.cityandguilds.com/qualifications/technical-qualifications)

Synoptic Assignment

Grade Boundaries

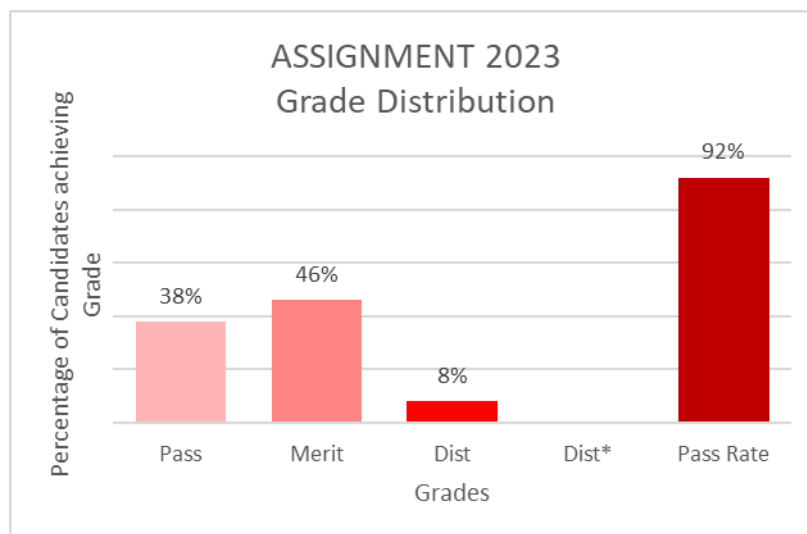
Below identifies the final grade boundaries for this assessment:

Assessment: **6100-031**

Series: **2023 (Summer)**

Total marks available	60
Pass mark	25
Merit mark	37
Distinction mark	49

The graph below shows the approximate distributions of grades and pass rate for this assessment using the above boundary marks:



Principal Moderator Commentary

Assessment component: 6100-031

Series: June 2023

Principal Moderator Commentary 2023

The synoptic assignment covered a broad range of topics from across the qualification and required the candidates to plan, produce a four-course meal (including an additional vegetarian main course option) and evaluate their performance. To achieve marks from across the assessment objectives, candidates needed to demonstrate recall of knowledge, understanding, practical skills, bringing it all together and attention to detail. Overall, it was evident that where some candidates struggled with the theory work required in Task 1 and 3, others struggled with the pressure of producing the whole menu in line with a typical restaurant service using a variety of techniques in Task 2.

Task 1

Some higher scoring candidates working independently were able to plan and meet the task requirements more effectively. Some candidates did not contextualise their risk assessments relating to health and safety and food safety to take into consideration the dish task requirements for the practical. Some centres failed to acknowledge this and marked work on the generic risk assessments the candidates completed. Centres should encourage candidates to use the templates provided and relate the risks to each dish they produce. Those candidates that did contextualise showed more knowledge and understanding and tended to score higher moderated marks in AO1 and AO2.

Most candidates did not consider or evidence that recordings of temperatures for storage and cooked products were taken. Time plans varied in style and content and were mainly followed by candidates in the practical Task 2. However, some time plans were too complex for the candidate to follow and failed to identify where multi-tasking, dish presentation times (HH:MM) food safety and monitoring was required.

Candidates were required to calculate the selling price of the main dish including gross profit and VAT. There was variation across the cohort how this was achieved with inaccurate ingredient costs that made the selling price unrealistically expensive. In most cases the final calculated selling price was not a sum that would be seen on a typical menu. Higher scoring candidates justified their selling price. Errors in the calculations were not always noted by tutors on the CRF and placed marks in the incorrect band. Going forward centres should make sure this is reviewed and captured when marking and internal moderating.

Candidates' recipes for dishes were a mix of centre generated or individually researched however few considered the theme of the menu brief. Some candidates planned a second rice dish as the alternate main course, not taking into consideration the Risotto starter, some centres had not identified this menu conflict when marking. Higher scoring candidates had planned how the dish and any additional garnishes would be presented.

Task 2

Most centres had split the assessment over two days allowing candidates to reflect overnight and allow some elements of dishes to cool and set. More centres had kitchen assistants available for candidates to complete cleaning tasks and were careful this did not include cleaning the candidate's workspace.

Most centres captured evidence of candidates working within legal requirements on the CRF. All centres should be encouraged to use a template of examples on the Practical Observation form taken from the assessment objectives to make comments during the practical observation. Service times of the dishes were noted on the form as good practice, allowing the moderator to

see that dishes were served in line with a typical restaurant service. Recipes and the time plan from Task 1 were referred to extensively with candidates gaining the higher marks had demonstrated refined skills and worked confidently and consistently to prepare, produce, and finish dishes. In comparison, candidates achieving lower marks lacked quality in the final dishes produced or failed to present all the dishes within the time limit. In some centres, the Alternative Main Vegetarian dish was incorrectly presented by candidates as a separate course instead of in line with a typical restaurant service i.e., alongside the other main course dish.

Task 3

Overall candidates produced honest accounts of the tasks and in a few cases their comments conflicted with those on the PO and CRF forms. These were taken into consideration by the moderators to confirm marks awarded in the assessment objectives. Few candidates referred to the photographs of the finished dishes. For those candidates gaining higher marks, the evaluation not only reflected on the finished dishes but on the whole assignment, they also recognised how they would improve and justified their recommendations. Lower marked candidates showed limited attention to detail by re-writing the time plan and would benefit from further practice of writing self-evaluations using the guidance on the template.

Assessment Objectives

AO1 – Recall of knowledge

Most candidates demonstrated a good range of knowledge from across the qualification. Centres produced hazards and risks documents for candidates to use however, many candidates did not adjust these to the synoptic which limited the candidate's ability to demonstrate knowledge and understanding. Higher scoring candidates completed the risk assessments provided in the assessment pack or used their own documents demonstrating a wider depth of knowledge.

AO2 – Understanding of concepts, theories and processes.

Candidates showed a range of understanding across the bands. Most candidates demonstrated an understanding of applying food safety and health and safety working practices, however very few candidates recorded and evidenced food temperature controls. Most of the candidates had used the correct formula but not adjusted or justified their calculation of costs of the main course to a selling price on a menu. Evaluations tended to be honest and accurate, picking up on issues identified with the dishes. Some evaluations focused on the dishes produced in Task 2 as a narrative of the time plan but did not consider the planning in Task 1. Higher scoring candidates were able to show an in-depth evaluation reflecting on menu and time planning, cooking, and showing an understanding of the wider professional cookery concepts and theories.

AO3 – Application of practical/technical skills

Candidates worked within legal requirements for food safety and health and safety in safe kitchen environments. Most candidates showed sufficient levels of skills and work practices to prepare, produce and finish dishes. Candidates in the higher band showed refined skills and worked confidently and consistently.

AO4 – Bringing it all together.

Most candidates were able to bring together their knowledge, understanding and skills to reflect on the preparation, production and finishing of their dishes. Due to a lack of planning, some were unable to adapt or correct errors and did not present all dishes within the time limit affecting their overall mark. Candidates who used purposeful experimentation and plausible ideas and experience, demonstrated a clear relationship between these stages from concept complexity through to production and presentation to achieve marks in the higher band.

AO5 – Attending to detail/perfecting

Most candidates produced and presented dishes to a satisfactory standard. Candidates in the higher band presented precise dishes and were highly focused on all tasks. These candidates took pride in maintaining their personal presentation and work area to a high professional standard.

Candidates in the lower band showed limited detail and planning in the presentation and execution of the final dishes. Some candidates did not complete all the dishes within the time limit and took limited pride in maintaining their personal presentation and work area.

Best Practice to Centres

- Centres must ensure that evidence is consistently labelled and uploaded as set out in the guidance. A checklist is recommended to ensure all elements of Task 1 have been completed, marked and uploaded.
- Centres must only comment on the candidate's performance in Task 2 on the Practical Observation form and across all tasks on the Candidate Record Form.
- Centres should annotate dish serving times on the PO form, this will show the moderator that dishes are served broadly in line with a typical restaurant service.
- Centres must ensure that where candidate or centre produced pro-formas/templates are used, they are adapted to match those provided in the synoptic assignment. It is recommended candidates use the forms provided and to contextualise the food safety and health and safety tasks for each dish in Task 2 demonstrating knowledge and understanding by giving opportunity to achieve marks within a higher band.
- Centres must check all candidates have been taught the correct formula for working out costings and individual ingredient costs are correctly calculated when working out the selling price. Candidates must show working out clearly distinguishing gross profit, selling price, VAT and to justify their menu price.
- Centres should prepare candidates on how to reflect and evaluate performance across Tasks 1 and 2 and use the Task 3 form provided.
- Centres should ensure that photographs show the candidates work in the best possible light and from the best angle using a tablecloth to prevent reflections. Please ensure the candidate's name and number does not obstruct the view of the product.